

GASPEREAU VINEYARDS 2020 RESERVE RIESLING WINE

Our Gaspereau Vineyards Reserve Riesling has been honoured with a 2024 Lieutenant Governor's Award for Excellence in Nova Scotia Win. This wine has a notable freshness on the palate with notes of lime and brioche and a hint of lightly toasted oak. It is a complex Riesling that is dryer and more complex than our regular Riesling and is why it was designated as a RESERVE Riesling.

Gaspereau Vineyards White 750 mL 11% Alc./Vol.	\$34.99
------------------------------------------------------	---------

Nose

Fresh notes of lemon/lime with an intense minerality and delicate brioche notes are expressed on the nose of this 2020 Reserve Riesling.

Palate

This wine has a notable freshness on the palate despite its age with notes of lime and brioche with a hint of lightly toasted oak. It is a complex Riesling that is dryer and more complex than our regular Riesling and is why it was designated as a RESERVE Riesling. This wine spent 4 months in neutral oak barrels and was stirred weekly to increase the complexity on the palate. This unique process along with its age makes this 2020 Reserve Riesling one of a kind.

Pairings

This Riesling is perfectly food-friendly. Ideal pairings include cream and broth-based soups, pork roasts, seafood, sushi and various fresh cheeses.

Notes

The 2020 vintage was a memorable year for many reasons (the global pandemic) and lucky for us, it was a remarkable growing season for grapes in Nova Scotia. The summer and fall were warm and dry and the harvest was early. Upon harvesting, the Riesling grapes were healthy and ripe with a nice balance of aromatics, sugar and acidity. To honour this great vintage, we have created a special Reserve Riesling; an aromatic, mineral-driven Riesling balanced with a hint of sweetness. After fermentation in stainless steel in the spring of 2021, we transferred some of this Riesling into 8 neutral oak barrels for an extended period of aging on the fine lees (fine suspended particles remaining after fermentation). We stirred the wine weekly for a 4 month period to encourage Malolactic fermentation and to give some added complexity from the lees on the palate. After 4 months, the barrels were emptied and moved into stainless steel where they remained until bottling. Just prior to bottling, we added in some 100% stainless steel aged 2020 Riesling as well to balance out the wine. The result is a dry tasting, complex Riesling with a very interesting history. This wine can be enjoyed young but will benefit from several years of bottle aging. I hope you enjoy this wine as much as I enjoyed making it.

Varietals

Riesling

Awards

Gold - 2024 Lieutenant Governor's Award for Excellence in Nova Scotia Wines

*Prices are subject to change and may vary by province and/or country.

